

# Olive Oil Marketplace - Perfect Pairing

All our pairing suggestions are perfect for any Salads, Pastas, Ice Cream, Meats, Veggies, and more.

Keep in mind the Olive Oil and Balsamics can be used separately as well.

**Marinade:** 1 part Oil to 1 part Vinegar >>>>> **Vinaigrette:** 2 parts Oil to 1 part Vinegar

## **Sweet Basil**

Our Basil EVOO paired with our Traditional Aged Balsamic gives you a sweet herbal combination.

## **Berry Basil**

Our Basil EVOO paired with our Strawberry Balsamic for an Intense strawberry start with a sweet basil finish.

## **Simply Basil**

Our Basil EVOO paired with our White Aged Balsamic, refreshingly sweet.

## **Luxury**

Our Black truffle EVOO paired up with our Tunisian EVOO. The most prestigious taste.

## **Dreamsicle Delight**

Our Blood Orange EVOO paired with our Vanilla Balsamic... Your Ice Cream will never be the same!

## **Outrageous Blueberry**

Our Blood Orange EVOO paired with our Blueberry Balsamic creating a wonderful tempting treat for any taste bud.

## **Perfect Peaches**

Our Blood Orange EVOO paired with our White Peach Balsamic. The Orange flavor sits mysteriously in the background, only accenting the peach flavor.

## **Sweet Mango Passion**

Our Blood Orange EVOO paired with our Mango Balsamic gives your taste-buds a sweet and passionate sensation.

## **Sweet Cherries**

Our Blood Orange EVOO paired up with our Cherry Balsamic (Pork, Chicken, Veggies)

## **Sweet & Tart**

Our Blood Orange Olive Oil paired up with our White Cranberry Pear Balsamic. Just the right amount of sweet and tangy.

## **I Can't Believe it's not Butter**

Our Butter EVOO paired up with our Maple Balsamic.. YUMM!! (Sweet Potatoes, Salmon, Waffles, Panckaes)

## **Sweet & Smoky**

Our Chipotle Olive Oil paired with our Caramel Balsamic. A little kick of smoky spice and sweetness makes this pairing very unique.

## **The Barbeque**

Our Chipotle Olive Oil paired with our Smoked Hickory Balsamic. (Beef, Pork, Chicken, Veggies)

## **Spicy**

Our Chipotle Olive Oil paired up with our White Jalapeno Balsamic. Get your juices flowing!

## **Veggies Delight**

Our Dill EVOO paired up with our Italian Herb Balsamic. Your Salmon & Brussel Sprouts will never be the same.

## **Chocolate Raspberry Delight**

Our House Blend EVOO paired with our enticing Chocolate Raspberry Balsamic. Truly a special chocolate treat!

## **Italian Sensation**

Our Italian Herb EVOO paired with our Lemon Balsamic is Herby, Sweet and Zesty all in one.

## **Trip to Italy**

Our Italian Herb EVOO paired with our Traditional aged Balsamic, gives you the sensational Italian experience.

### **The Happy Jalapeno**

*Our Jalapeno Olive Oil paired with our White Peach Balsamic. Your Veggies and Pork will thank you.*

### **A Little Greek**

*Our Koroneiki EVOO paired with our Lemon Balsamic, (Chicken, Pork, Seafood, Veggies)*

### **Mango Kicked Up**

*Our Lemon Pepper Olive Oil paired with our Spicy Mango Balsamic.. YUMM!*

### **Lemon Drop**

*Our Meyer Lemon EVOO paired with our White Aged Balsamic. The name says it all, taste like a lemon drop piece of candy.*

### **Blueberry Peel**

*Our Meyer Lemon EVOO paired with our Blueberry Balsamic. A unique pairing, great on salads topped with fruit or even fruit salad.*

### **Sweet Lemons**

*Our Meyer Lemon EVOO paired with our Traditional Aged Balsamic gives you a sweetly citrus sensation.*

### **Outrageous Peachy**

*Our Meyer Lemon EVOO paired with our White Peach Balsamic, bringing out an explosion of peach flavor*

### **Raspberry Citrus**

*Our Meyer Lemon EVOO paired with our Raspberry Balsamic creates a lemon explosion up front and closes with sweet raspberries.*

### **Sweet Ginger**

*Our Meyer Lemon EVOO paired up with our White Honey Ginger Balsamic. Yumm!!*

### **Mediterranean Delight**

*Our Meyer Lemon paired up with our Fig Balsamic bringing the flavors of the Mediterranean into your kitchen*

### **The Strawberry Daiquiri**

*Our Persian Lime EVOO paired with our Strawberry Balsamic, (Pork, Chicken or Veggies)*

### **Thai Delight**

*Our Persian Lime EVOO paired with our White Pineapple Balsamic. Yumm!!*

### **Bright Berry**

*Our Persian Lime EVOO paired with our Cherry Balsamic (Pork, Chicken or Veggies)*

### **Taste of the Tropics**

*Our Persian Lime EVOO paired up with our White Coconut Balsamic (Seafood, Pork, Chicken, Veggies)*

### **Holy Moly Mushroom**

*Our Portobello & Garlic EVOO paired with our White Aged Balsamic. Flavor explosion, Yumm!!*

### **Just Peachy**

*Our Spanish EVOO paired with our White Peach Balsamic, truly about the peaches!*

### **The Stir Fry**

*Our Toasted Sesame Oil paired with our White Honey Ginger Balsamic. (Any Asian Dish, Chicken, Veggies)*

### **Sweet Walnuts**

*Our Tunisian EVOO is further enhanced when paired with our Black Walnut Balsamic*

### **Traditional**

*Our Tuscan Herb EVOO paired up with our Traditional Aged Balsamic. Two of our most favorite classic flavors.*

### **Nutty Buddy**

*Our Walnut Oil paired up with our Chocolate Strawberry Balsamic (Pork, Chicken, Veggies)*

***All our Balsamics are perfect to infuse into mixed drinks as well!!!***

***[www.oliveoilmarketplace.com](http://www.oliveoilmarketplace.com)***